



Chef Pamela will work with you to create a menu that works best for your event taking into consideration your likes and dislikes, dietary restrictions, the feel you want your event to have, and your budget. Pamela will be happy to advise you on how to put together a menu that is well balanced so that each item compliments the others and leaves all guests feeling satisfied and delighted with their dining experience.

Sample Menu Items

Please keep in mind that these are only a few available options. Please inquire if you have something else in mind!

Hors devours:

Sweet & Spicy Cowboy Meatballs

Brie Cheese & Jam in Phyllo

Mini Crab Cakes

Blue cheese stuffed dates wrapped in prosciutto

Caprese Skewers

Shrimp Cocktail

Cheeseburger Puffs

Lobster Salad in Endive Leaves

Eggplant Caponata

Spinach & Artichoke Dip with Crostini

Many more options

Platters:

Crudité: Assorted veggies & dips

Cheese, Crackers & Fruit

Antipasti/Chacuiterie: Assorted Italian meats, cheeses, veggies

Combo platters with veggies, fruit, cheese, meat, hummus

Caprese: Mozzarella, Tomato, Basil (seasonal)

Popular Hot items include:

Chicken Marsala

Herb Crusted Pork Tenderloin

Maple Dijon Salmon

Chive Smashed Potatoes

Classic Vermont Cheddar Macaroni & Cheese

Italian favorites like meatballs, Sausage & Peppers and pasta dishes

Popular Chilled Items include:

Pasta Salads (Very Veggie, caprese pesto, tortellini)

Quinoa salads

Classic Potato Salad

Fruit Salad

Various Green Salads (Bistro, Garden, Caesar)

Assorted Sandwiches (Chicken Salad with celery, scallions & dried cranberries, Roast beef with cheddar, arugula & horseradish sauce, Ham, Swiss & honey mustard)

Sweets:

Cake or Cupcakes (Chocolate, Vanilla, lemon, carrot cake)

Double Chocolate Brownies

Assorted Biscotti

Cookies (Chocolate Chip, Oatmeal Raisin)

Decorated cookies based on your theme (sugar or gingerbread)

Pies (Pumpkin, Apple, Berry, Pecan etc)

Breads or muffins (Pumpkin, Banana, Blueberry Buckle, apple etc)

Whoopie Pies

Other options just ask!

Take & Bake meals focus on comfort food favorites such as:

Classic Vermont Cheddar Macaroni & Cheese ~ Apricot Chicken w/ Cranberry Almond Rice ~ Chicken Pot Pie ~Lasagna ~ Shepherd's Pie ~Chicken Enchiladas ~ Various soups & stews